



ONLY YOU CAN PREVENT CROSS CONTAMINATION

The goo dripping from meats into other foods is a very good way to contaminate other foods. Let's face it; no one wants the bloody slime from ground meat on the lettuce of their chef salad.



STORE FOODS IN THE REFRIGERATOR ACCORDING TO THEIR FINAL COOKING TEMPERATURE WITH LOWEST COOKING TEMPERATURE OR NO COOKING TEMPERATURE ON TOP;

- PRODUCE AND READY TO EAT FOODS
- FISH USED FOR SUSHI
- BEEF, PORK, FISH, EGGS AND ANY OTHER SOLID MUSCLE MEATS
- GROUND BEEF AND PORK, FISHCAKES AND RATITES(OSTRICH, RHEA AND EMU)
- ALL POULTRY AND GROUND POULTRY



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